

Weddings at Rosewood Farms with Feastivities Events



2023

FEASTIVITIES
events



Because it Matters

Congratulations On Your Engagement!

Our Mission at Feastivities Events is to Custom Design Every Detail of Your Wedding Menu to Help Create an Experience That Fits Your Style and Vision.

At Rosewood Farms, We Offer Four (4) Main Styles of Service:
Buffet, Stations, Seated, and Chef Bars & Carts

It's Easy to Put Together Your Ideal Menu so That Your Event Producer can Get to Work on Your Custom Proposal.

- Pour a glass or grab a bottle of your favorite beverage
- Pick One (1) Grazing Station from Page 3
- Select up to Twelve (12) Passed Bites from Page 4
- For Buffet Service, Select Two (2) Entrees, and Four (4) of the Side Items listed on Page 5 (We recommend a Salad, a Vegetable, a Starch, and a Pasta, but you do you)
- For Stations, Select One (1) from Page 6, and Then Two (2) More from Page 7
- For Seated, Select One (1) First Course from Page 8, Two (2) Entrees and a Vegetarian Choice from Page 9, One (1) Vegetable and One (1) Starch from Page 10
- For Chef Bars & Carts, Select Five to Six (5-6) from Page 11
- Select One (1) Dessert from Page 12. We include the Wedding Cake.

We Hope You Enjoy Our Menu!



Grazing

Choose One

Crudites Nouveau

Glass Cylinders and Square Glass Vessels Filled with Fresh Vegetables and Served with Creamy Basil Herb Dip

Torta Display

Our Chef's Trio of Mini Tortas:

- Pesto, Roasted Red Peppers and Caramelized Onions with Mascarpone
 - Bacon Peach Jam with Smoked Mozzarella
 - Buffalo Bleu, Celery, Walnuts & Gorgonzola
- Accompanied by House Made Crackers and Flatbreads

Guacamole Station

Smashed & Seasoned in a Traditional Molcajete - Haas Avocados, Diced Tomato, Spanish Onions, Salt, Pepper, Fresh Jalapenos, Cilantro, Chipotle Tabasco Lime, & Assorted House Made Chips

Three Cheese Fondue

Gruyere, Sharp Cheddar, and Parmigiano Reggiano Warm Cheese Sauce with Grilled Mushrooms, Kielbasa, Broccoli, Roasted Potatoes, and Bread for Dipping

All A Board

Use our Chef's Selection of Assorted Chips to Scoop Up Your Favorites

- Whipped Feta Greek Board with Kalamata Olives, Herbs, and Tomato
- Latin Guacamole Board with Traditional or Spicy Crab
- Middle Eastern Hummus Board with Everything Bagel Spice

Antipasto Display

Tortellini with Sun Dried Tomatoes and Pesto, Marinated Artichokes, Roasted Asparagus, Grilled Eggplant, Kalamata Olives, Pepperoni, Ceci Beans, Aged Provolone, Fresh Mozzarella & Tomato Salad, Roasted Garlic, Reggiano Parmesan, Smoked Mozzarella, Genoa Salami, Marinated Tomatoes, Olive Tapenade, Assorted Breads and Focaccia

Bruschetta Display

- Fig Jam, Mascarpone, & Granny Smith Apples
- Fresh Mozzarella, Tomatoes & Basil
- Fresh Raspberries, Mascarpone, and Honey
- Goat Cheese & Roasted Grape Tomatoes
- Chef's Seasonal Selection

Cheese & Charcuterie Display

Imported & Domestic, Hard & Soft Locally Sourced Cheeses with Capicola, Genoa Salami, Sopressata, Prosciutto, Seedless Grapes, House Made Flatbread Crackers, Baguette, Clover Honey, Mango Chutney, Whole Grain Dijon Mustard, and Assorted Cocktail Crackers

Eclectic Eats

Artichoke Pine Nut Dip, Hummus, Whipped Feta Dip, Black Bean Dip, Falafel, Carrots, Cucumbers, Broccoli, Fried Avocado Sticks, Pretzel Nuggets, Pita Triangles, and House Made Flatbreads

Sushi Station

California Roll, Tuna Roll, Salmon Roll, Tuna Nigiri & Salmon Nigiri, with Pickled Ginger, Wasabi, and Soy Sauce

Passed Bites Choose Up to Twelve

Arepas

A Savory Roasted Corn Cake with Fire Roasted Yellow Tomato, Chili Jam, and Avocado Mousse

Paneer Bites

Traditional Indian Cheese Served with Mint Chutney

Avocado Tostada

Crisp Tortilla Shell with Avocado and Red Pepper Salsa

Old Bay Crab & Corn Salad Tarts

Served in a Star Tartlet

Ahi Tuna Poke Spring Roll Cones

Tamari, Sesame, and Lime Marinated Ahi Tuna with Avocado, a Hint of Cilantro, and Jalapeno

Shrimp Cocktail

House Made Cocktail Sauce

Mini Beet Bundts

Savory Beet Bundt Cake with Whipped Goat Cheese and Fresh Basil

Achiote Seasoned Fish Taco

Presented on a Lime Wedge with Pickled Cabbage and Chipotle Aioli

Maryland Crab Cakes

Topped with Lemon Roasted Shallot Aioli, Served in a Star Tartlet

Pork Belly BLT on Tiny Toast

Mini Spring Rolls

Choice of Traditional Cheese Steak with Fried Onions, Whiz, and Ketchup; Buffalo Chicken; or Vegetarian

Soup and Sandwich Shooter

Grilled Cheese with Creamy Tomato Bisque

Drunken Fig

Soaked in Madeira and Wrapped in Applewood Smoked Bacon

Miniature Reuben Cup Baked with All of the Fixings

Shrimp & Grits Served on a Flatbread Spoon

Brown Sugar Glazed Bacon Wrapped Scallops

Thai Corn Fritters

Zesty Green Curry and Cucumber Relish

Sweet Potato Hush Puppies with Chili Aioli

Grilled Chicken Shawarma with Tzatziki Sauce

Shrimp Mojo Marinated in Citrus and Garlic

Mac & Cheese Bites Topped with Chili Jam

Mesquite Grilled Filet Kabobs Sherry Scallion Dip

Mini Loaded Baked Potato

Cheddar, Bacon Bits, and Sour Cream

Jamaican Jerk Chicken Skewers

Peppery Rum Barbecue Sauce

Sliders (Select Your Favorite One)

-Mini Chicken and Waffles with Hot Honey

-Thai Spiced Chicken with Nam Prik Aioli & Asian Slaw on Brioche

-Cuban; Pulled Pork, Ham, and Pickle Chips with Whole Grain Mustard & Swiss Cheese



Buffet Service

All Buffets Include French Rolls & Creamy Butter

Select Two of the Following

Butcher's Cut Tenderloin of Beef

Served with a Roasted Garlic Demi-Glace and Horseradish Cream Sauce

Fire Grilled Boneless Breast of Chicken

Finished with a Light Lemon Artichoke Sauce

Twice Marinated London Broil

with Merlot Sage Demi-Glace and Chimichurri

Grilled Salmon

with an Orange Tamarind Glaze

Braised Boneless Short Rib of Beef

Bourbon Based Smokey Barbecue Demi-Glace

Calypso Pork Loin

Jamaican Spice Rub, Served with Pineapple Rum Sauce

Green Coconut Curry Shrimp

Poached Shrimp in Green Coconut Curry Sauce, Served over Lime Scented Basmati Rice with Mango Basil Salsa

Select One Salad

Classic Caesar Salad

Creamy Caesar Dressing, Grated Romano Cheese, and Toasted Croutons

House Garden Salad

with Herb Vinaigrette

*Sweet Corn & Jersey Tomato Salad

(Available July - September Only)

Penne Pasta - Select One Sauce

- Vodka Blush Sauce with Ricotta Salata
- Creamy Fresh Pesto Sundried Tomato Sauce
- Lemon, Garlic and Parsley Sauce
- Puttanesca Sauce
- Alfredo Sauce

Select One Vegetable

Sauteed Garden Vegetable Medley

Squash, Zucchini, Carrots and Peppers

Grilled Asparagus & Pignoli Nuts

Served at the Temperature of your Choice - Room Temp or Warmed

Sauteed Kale

with Butternut Squash and Dried Cranberries

Green Beans

Sauteed with Thyme and Butter

Seasonal Roasted Cauliflower Medley

Cauliflower Roasted with a Seasonal Vegetable

-Spring/Summer: Carrots

-Fall/Winter: Sweet Potato

Sauteed Vegetables

Corn, Asparagus, Mushrooms, Zucchini, Red Peppers

Select One Starch

Roasted Red Bliss Potatoes (Choose One)

Rosemary & Olive Oil or Cracked Pepper & Parmesan

Roasted Root Vegetables

Sweet Potato, Kale, Carrots, Parsnips, Peppers, and Onions

Basmati Rice with Lemon and Parsley

Ancient Grain Pilaf

Quinoa, Farro, and Spelt with Carrots, Peppers, and Candied Jalapeno

House Made Mashed Potatoes (Choose One)

- Truffled Mashed
- Roasted Garlic Mashed
- Red Bliss Smashed with Romano & Caramelized Onions
- Chipotle & Cheddar Mashed
- Dijon & Scallion Mashed

Select One From This Page

Boneless Chicken Breast

Leek and Lemon Sauce
Wild Rice Pilaf
Sautéed Asparagus, Mushrooms, Zucchini, and Red Peppers

Honey Ginger Rubbed Turkey Breast

Honey Mustard and Cranberry Relish
Sautéed Snap Peas & Julienned Carrots
Roasted Garlic Mashed Potatoes

Slow Roasted Pork Loin Au Jus

Mashed Potatoes with Smokey Chipotle & Cheddar
Roasted Apples

Butcher's Cut Tenderloin of Beef

Sage Merlot Demi-Glace and Horseradish Cream
Roasted Red Bliss Potatoes with Parmesan and Cracked Pepper
Sautéed Mix of Farm Fresh Asparagus, Mushrooms, Zucchini, and Red Peppers

Chili Lime Marinated Grilled Flank Steak

Carved and Presented with Naan and Chimichurri
Jamaican Roasted Yam Salad
Jicama Slaw

Greek Butterfly Leg of Lamb

Olive and Tomato Relish Served with Grilled Naan
Couscous Salad with Feta, Kalamata Olives, and Dried Apricots
Israeli Tomato and Cucumber Salad

Pan Seared Lump Crab Cakes

Lemon Roasted Shallot Aioli
Quinoa, Farro, and Spelt Salad
Asian Slaw

Select Two More from This Page

Tuna Loin

Hand Sliced, Sesame Seared Rare Tuna Loin

Served with Wasabi Aioli, Sriracha Aioli, Soy Wasabi Dipping Sauce, Pickled Ginger and Asian Slaw

Cheesesteak Central

Beef and Chicken Cheesesteaks with Onions and Your Choice of Peppers, Mushrooms, and Whiz

Served on a Hoagie Roll with Rustic Kettle Chips

Pizza Plus

Classic Tomato Pie and French Bread Pizzas

-Roma Tomatoes, Sautéed Spinach and Grated Mozzarella

-Julienne Prosciutto, Poached Pear, Brie, and Balsamic Syrup

-Ricotta, Fresh Mozzarella, Garlic, Basil, and Herbs

Pot Stickers with Thai Spicy Noodles

Pan Seared Chicken Lemongrass Pot Stickers and Fried Vegetable Pot Stickers with a Trio of Sauces; Hoisin, Sesame Ginger, and Wasabi Plum over Thai Spicy Noodles

Noodle House

Pho Ba (Beef) or Pho Ga (Chicken) or Tofu, with Cilantro, Bean Sprouts, Scallions, Basil, Lime Wedges, Nuoc Cham, and Sriracha. Served with Chopsticks and Asian Spoons.

Fish Tacos

Achiote Seasoned & Seared White Fish with Pickled Red Cabbage, Chipotle Aioli, Cilantro and Fresh Lime.

Served with Soft Tortillas and Maduros.

Pasta Station

A trio of cuts and flavors - Orecchiette with Wild Mushroom, Pancetta and Parsley Sauce; Penne with House Made Marinara Sauce topped with Freshly Grated Romano Cheese; and Farfalle with Fresh Asparagus, Lemon, Garlic and Grape Tomato Sauce.

Pad Thai

Shrimp and Chicken Stir Fried in our Pad Thai Sauce with Rice Noodles, Bean Sprouts, Scallion, and Chili Peppers.

Topped with Crushed Peanuts, Cilantro, and Lime.

Mac & Cheese

Creamy Orange and White Mac & Cheese are the Stars Here, with Your Choice of Toppings:

Broccoli Rice, Cauliflower Rice, Pesto Bread Crumbs, Bacon Bits, Buffalo Chicken, Scallions, Caramelized Onions and Peppers, Hot Italian Sausage, and Chili Jam.

Taco Station

Soft (Flour) or Crunchy (Corn) Tacos, Loaded with Beef and Chicken and Your Choice of Toppings:

Grated Cheddar, Tomatoes, Black Olives, Sour Cream, Shredded Lettuce, Guacamole, Jalapenos, Spicy Taco Sauce, and Fresh Salsa

Mashed Potato Station

Roasted Garlic, Sweet Potato, or Smashed Red Bliss Potatoes with Pesto Chicken, Oven Roasted Tomatoes, Pulled Pork, Chives, Bacon Bits, Andouille Sausage, Brown Sugar, Mini Marshmallows, Butter, and Sour Cream

Paella Station

Brightly Colored Saffron Rice, Clams, Mussels, Shrimp, Chicken, and Chorizo

Seated Dinners

First Course - Select One

Salads

Grilled Caesar Salad

Grilled Hearts of Romaine and Creamy Caesar Dressing Topped with Shaved Parmesan

Classic Caesar Salad

Crisp Romaine, Shredded Parmesan, Creamy Caesar Dressing, and House Made Croutons

***Caprese Salad**

*Available June - September

Heirloom Tomatoes, Celiegine Mozzarella, Baby Arugula, Pesto Vinaigrette, and Balsamic Reduction

Garden Salad

Crisp Romaine, Cucumber, Grape Tomato, Red Cabbage, Carrots, and Red & Green Peppers Tossed in Herb Vinaigrette with Herbed Croutons

Salad Your Way

Build Your Ideal Salad! Select One Lettuce, Three Toppings, and One Dressing

-Lettuces: Red & Green Leaf, Spring Mix, Romaine, Mesclun, Spinach, and Iceburg

-Toppings: Grape Tomatoes, Cucumber Slices, Crumbled Feta, Crumbled Bleu Cheese, Dried Cranberries, Candied Walnuts, Candied Pecans, Sliced Strawberries, Crumbled Chevre, Julienned Carrots

-Dressings: Champagne Citrus Vinaigrette, Balsamic Vinaigrette, Dijon Vinaigrette, Blood Orange Vinaigrette, House Made Russian Dressing, Bleu Cheese Dressing, Creamy Caesar Dressing

Soups

Spring and Summer (June - September)

-Chilled Tomato Gazpacho Served with a Grissini Wand

-Summer Corn Chowder

Fall and Winter (October - May)

-Smoked Corn and Sage Chowder

-Butternut Squash and Roasted Garlic Bisque

All Seated Dinners Include French Dinner Rolls and Creamy Butter

Seated Dinners

Main Course - Select Two Entrees and One Vegetarian Choice for Your Guests to Pre-Select on Your Invitations

Slow Roasted Braised Short Rib of Beef Finished in One of our House Made Demi-Glazes (See the List Below)

Filet Mignon Herb Rubbed and Grilled to a Perfect Pink, Served with One of our House Made Demi-Glazes

Pan Seared Herbed White Bass Filets Topped with One of our Recommended Seafood Sauces, Listed Below

Prosciutto & Provolone Stuffed Chicken with Pesto Cream

Grilled Honey, Soy, and Dill Salmon

Pan Seared Tilapia with One of our Recommended Seafood Sauces

Grilled Boneless Breast of Chicken Finished with One of our House Made Demi-Glazes

Oven Roasted European Style Chicken Breast with One of our House Made Demi-Glazes

Porcini Mushroom Crusted Chicken with Wild Mushroom Cream Sauce

Grilled Jumbo Shrimp with One of our Recommended Seafood Sauces

Jumbo Lump Crab Cakes with a Lemon Shallot Aioli, or a Roasted Red Pepper Aioli

Vegan and Vegetarian Options

Grilled Vegetable Terrine (Vegan) Grilled Vegetables Stacked with Hummus, Served with Roasted Red Pepper Coulis

Vegetable Moussaka (Vegetarian) Served Over Herbed Polenta

Grilled Vegetable Terrine (Vegetarian) Grilled Vegetables Layered with a Three Cheese Filling

House Made Demi -Glazes

What is a Demi-Glaze? It is a reduction of brown sauce combined with beef or veal stock and other ingredients to produce an insanely tasty topping for beef, chicken or lamb. We make about forty different varieties in house, and here are some of our favorites: BBQ Demi, Chipotle Demi, Cracked Pepper and Dried Cherry Demi, Roasted Shallot Demi, Merlot Sage Demi, Roasted Garlic Demi, Pinot Noir Reduction Demi, Dijon Horseradish Demi, and Whiskey Demi.

House Made Seafood Sauces

Like the Demi-Glazes, we make a wide variety of sauces and toppings in house that pair extremely well with our seafood entrees, including: Miso Honey Beurre Blanc, Mango Basil Salsa, Chili Garlic Glaze, Honey Soy Dill Glaze, Gochujang Glaze, Lemon Leek Sauce, Dill Sauce, and Orange Tamarind Glaze.

Seated Dinners

**Main Course - Select One Vegetable
and One Starch to Complete Your Plate**

Select One Starch

House Made Mashed Potatoes (Choose One)

- Truffled Mashed
- Roasted Garlic Mashed
- Wasabi Mashed
- Chipotle & Cheddar Mashed
- Dijon & Scallion Mashed

Mashed Potato Spring Rolls

Flavored with Chive and Parsley

Creamy Risotto (Choose One)

- Parmesan & Fresh Herb
- Wild Mushroom
- Roasted Butternut Squash

Ancient Grain Pilaf

Quinoa, Farro, and Spelt with Carrots, Peppers, and Candied Jalapeno

Roasted Red Bliss Potatoes (Choose One)

- Parmesan
- Rosemary & Parsley

Roasted Root Vegetables

Sweet Potatoes, Parsnips, Carrots, Onions, Peppers, and Kale

Select One Vegetable

Veggie Ribbons

Julienned Zucchini, Carrots, and Red Peppers

Roasted Brussels Sprouts

Honey & Caramelized Onions

Roasted Carrots and Cauliflower

Rustic Sautéed Mix

Farm Fresh Asparagus, Mushrooms, Zucchini, and Red Peppers

Asparagus Bundles

Herb Butter

Green Beans (Select One)

- Crispy Fried Shallots
- Slivered Almonds
- Cracked Pepper

Broccolini

Fresh Garlic & Olive Oil



Chef Bars & Carts

Choose Up to Six

Chef Carts - Contemporary Stainless Steel Carts Roll from Room to Room, Composing Plates to Order

Chef Bars - Our Team Composes Plates to Order from Behind Raised Bar Areas

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce, Grilled Chicken, Shaved Parmesan and Creamy Caesar Dressing, Served in a Baked Asiago Cheese Bowl

Butternut Squash Soup

Topped with a Broccoli Rabe, Pesto, and Sharp Provolone Panini Triangle

Penne Pasta

Served Al Dente with House Made Puttanesca Sauce Topped with Ricotta Salata, or Creamy Pesto with a Grissini Breadstick Wand

Miniature Grilled Cubano Sandwich

With House Made Malanga Chips

Petite Cheeseburger

American Cheese on a Miniature Brioche Bun with Dill Pickle Slices and Golden Tater Tots

House Smoked Carolina Pulled Pork Sandwich

Low Country BBQ Sauce and Creamy Coleslaw

Roasted Boneless Chicken Thigh

Over Spoon Corn Bread with Pan Juice Gravy

Braised Short Rib of Beef

Served atop Roasted Garlic Mashed Potatoes with BBQ Demi-Glace

Greek Butterflied Leg of Lamb

Olive Tomato Relish and Grilled Naan

Grilled Salmon

Gochujang Sauce, Served over Sesame Rice

Lump Crab Cakes

Served over Asian Slaw, Accompanied by Wasabi Aioli

Shrimp & Grits

Classic Cheddar and Bacon Grits with Shrimp

Butter Chicken

With Basmati Rice

Home Style Meat Loaf

Served over Roasted Garlic Mashed Potatoes with Pan Gravy



Sweet Endings

Select One Dessert

Mini Milkshakes

Chocolate, Vanilla, or Strawberry, Served in Mini Milk Bottles with Fancy Straws

Baby Bundts

Assorted Miniature Bundt Cakes

S'mores Station

Chocolate Covered Graham Crackers
Dipped in Meringue and Torched to a Toasty Perfection Right Before Your Guests!

Cookies and Cereal Milk

House Made Chocolate Chip or Oatmeal Cookies,
Served with Cereal Flavored Milk in Mini Bottles with Fancy Straws

Seasonal Cheesecake Spoons

Seasonally Flavored Cheesecake Piped onto a Sweet Edible Flatbread Spoon

Philly Snack Cake Mason Jar Trifles

Your Favorite Philly Sweets Served in Adorable Mini Mason Jars



Our Wedding Packages Also Include

Wedding Cake

Made by One of Our Exclusive Bakery Partners. You Design the Cake and Pick the Flavors;
We Will Display, Cut, and Serve

Suggested Add On: Coffee Display + \$4.25 per Guest

Served in Antique Copper Samovars.

Coffee, Decaffeinated Coffee, and Gourmet Teas, Served with Creamers, Sweeteners, and Lemon Wedges

The Brass Tacks

Your Wedding Package Includes:

- The Menu** (Grazing Station, Passed Bites, Buffet/Stations/Sit Down/Chef Bars & Carts Main Course, Dessert, and Wedding Cake)
- Serving Equipment, China, Glassware, and Flatware**
- Linen** (Over 40 Colors to Choose From, with Optional Upgrades Available)
- Serving Staff and On-Site Culinary Team**

Pricing:

Buffet Packages Start at \$110.00 Per Person

Stations Packages Start at \$115.00 Per Person

Seated Packages Start at \$115.00 Per Person

Chef Bars & Carts Packages Start at \$120.00 Per Person

**Pricing Based on 150 Adult Guests*

**All Prices are Subject to 20% Production Fee and Maryland Sales Tax*



Still Hungry? We're Not Done Yet....

Late-Night Snacks

What a Way to End the Party! These Can be Served at Stations, Wrapped To-Go, or Handed Out Hawker Box Style

Mini Philly Cheesesteaks \$4.25 Per Person
Ketchup, Onions, and Whiz

Bagel Sandwiches
Ham, Egg, and Cheese \$5.10 Per Person
Egg and Cheese \$4.10 Per Person

South Philly Soft Pretzels \$2.00 Per Person
Served with Mustard Packets

Italian Roast Pork Sandwiches \$5.25 Per Person
Pulled Pork, Provolone Cheese, and Broccoli Rabe on a Pub Roll

Disco Tots \$4.25 Per Person
Golden Tater Tots All Dressed Up to Party!
Topped with Melted Cheese, Crumbled Bacon, Ketchup, and Sour Cream

Have a Favorite That You Don't See Listed Here? Let us Know!

